

Creamy lemon rice with tropical salsa

- 1/2 cup (110g) arborio rice
- 3 cup (750ml) milk
- 1/3 cup (75g) caster sugar
- 1 teaspoon finely grated lemon rind
- 1 teaspoon vanilla bean paste
- 1/2 red papaya, chopped finely
- 1 medium (430g) mango, chopped finely
- 1/4 cup passionfruit pulp
- 1/2 cup (125ml) pouring cream

Method

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- Rinse the rice in a sieve under cold water until the water runs clear; drain.
- Place the milk, sugar, rind and vanilla into a medium heavy-based saucepan; bring almost to the boil. Stir in the rice; reduce the heat and simmer gently for 30 minutes, stirring occasionally to prevent mixture sticking to base of pan. When the rice is tender, remove the pan from the heat. Cool. Transfer to a large bowl.
- Meanwhile, to make the tropical salsa, combine the papaya, mango and passionfruit in a small bowl.
- When the rice is completely cool, beat cream in a small bowl with an electric mixer until soft peaks form. Fold cream through rice mixture.
- Spoon the rice mixture between six glasses. Spoon over the tropical salsa.